

# MARCHIORI & BARRAUD

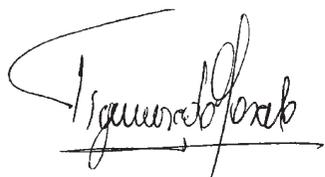
## *Hornero 2019*

*Blend in homage to Malbec!*

At first glance, this blend in homage to Malbec has a purplish hue. Its intense dark color is already a feature of Marchiori & Barraud wines.

Raspberries and blueberries predominate on the nose.

Its elegant and complex mouth combines pepper, leather, darkchocolate and cloves as a palette of aromas. It has a firm passage that invites you to enjoy together with stews, red meat ragout or boeufbourguignon.



Marcelo Figueredo  
Sommelier



[www.marchioribarraud.com](http://www.marchioribarraud.com)  
MENDOZA - ARGENTINA

### Varietal Composition

62% Malbec | 23% Cabernet Franc | 15% Cabernet Sauvignon

### Marchiori Vineyard

*Perdiel, Luján de Cuyo*

The vineyard soils have layers with silty and clay loam textures where fine materials predominate. They are very deep and allow for great radical exploration. The wide thermal amplitude along the vegetative cycle, especially during the maturity stage, allows both acids and polyphenols to reach their optimum ripeness. Altitudes range from 945 - 1,100 m (2,624 - 3,608 ft).

### Las Piedras Vineyards

*Perdiel, Luján de Cuyo*

Soils formed by the deposit of coarse materials such as boulders, sands of different calibers and large-sized silts. They are very young soils with a loamy texture, with well-marked layers and very good permeability. The proximity of the river generates a constant breeze that circulates from west to east during the mornings and in the opposite direction during the afternoons. This allows the vine to produce thick-skinned grains with high polyphenol content. Altitudes range from 945 - 1,100 m (2,624 - 3,608 ft)

**Winemaking:** hand harvested in 20 kg. cases

**Harvest dates:** March the 29th of 2019 | April the 28th of 2019 | April the 13th of 2019.

Traditional fermentation in stainless steel tanks.

**Total maceration:** 23 days | 29 days | 20 days.

**Aged:** Aged for 16 months in first and second used French oak barrels. Unfined and unfiltered.

### Analytical data:

Alcohol 14,50 % V/V

Acidity 5,60 g/l

pH 3,63